THE VIRTUE and USE OF COFFEE,

With Regard to the

PLAGUE,

And Other

Infectious Diſtempers:

CONTAINING

The moſt Remarkable Obſervations of the Greateſt Men in *Europe* concerning it, from the firſt Knowledge of it, down to this Preſent Time.

To which is Prefix'd,

An Exact Figure of the Tree, Flower, and Fruit, taken from the Life.

By R. BRADLEY, Fellow of the Royal Society.

LONDON,

Printed by EMAN. MATTHEWS, at the *Bible* in *Pater-noſter-Row*; and W. MEARS, at the *Lamb* without *Temple-Bar*. M.DCC.XXI.

(Price Six-Pence.)

BRITISH MUSEUM

TO

The Right Honourable

THE

Lords Spiritual and Temporal,

And to the Honourable

The COMMONS of *Great Britain* in Parliament Aſſembled,

THIS

HISTORY

OF

COFFEE

Is moſt humbly Inſcribed,

BY

Your HONOURS

Moſt Obedient, and

Moſt Humble Servant to command,

RICHARD BRADLEY.

PREFACE.

AT this time, when every Nation in Europe is under the melancholy Apprehenſion of an approaching Plague or Peſtilence, I think it the Buſineſs of every Man to contribute, to the utmoſt of his Capacity, ſuch Obſervations, as may tend to the Service of the Publick. Upon this foot, I have ſome Months ſince publiſhed my Thoughts of the Plague in general, upon an Hypo-

theſis

theſis which many of the Learned concur with, tho' ſome few diſſent from it. However, I find, that the Remedies preſcribed by the Phyſicians of both Opinions, are little different from each other. It is remark'd by ſeveral Learned Men abroad, that Coffee is of excellent Uſe in the time of Peſtilence, and contributes greatly to prevent the ſpreading of Infection: And one of them, in a Letter to me, obſerves, that in ſome Parts of Turkey, where the Plague is almoſt conſtant, it is ſeldom mortal in thoſe Families, who are rich enough to enjoy the free Uſe of Coffee; but that the Poorer Sort, who want that Benefit, ſeldom eſcape. Again, the ſame Perſon obſerves, that Coffee is not ſubject to be deſtroy'd by any Inſect, or is ſubject to rot, as moſt other Seeds or

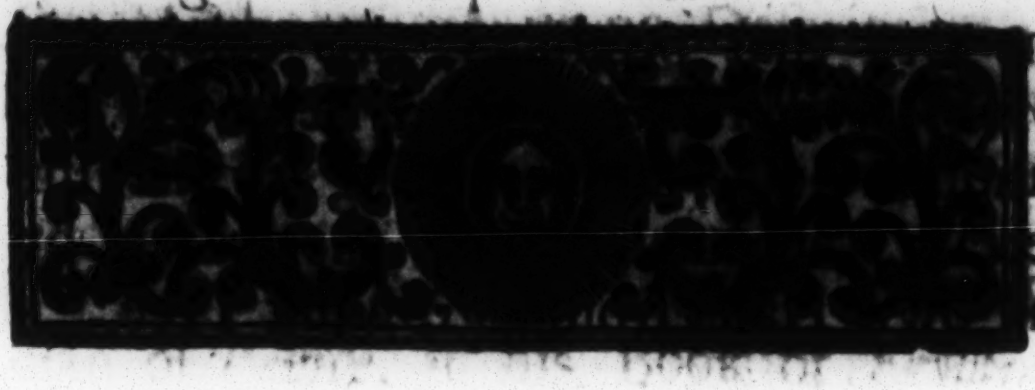
Grains

Grains will do; and therefore justly concludes, that it is of great Virtue and Use in all Distempers, which are supposed to be occasioned by Insects, or unwholesome Air. And it is likely, if the true Virtue and Use of Coffee had been known in London *in the Year* 1665, *when the Plague raged there, that* Dr. Hodges, *and other Learned Men of that time would have recommen[illegible] it. [illegible] it is now be[illegible] a L[illegible] known to most [illegible] I [illegible] thought fit to rep[illegible] its History, with several Additions and Remarks; especially how far it is useful in Pestilential Cases, with an Account of the best Method of roasting the Berries, and preserving them after roasting: And for the Satisfaction of the Curious, have*

prefix'd

prefix'd a Figure of the Tree, Flower, and Fruit, which I delineated from a growing Tree in the Amsterdam Gardens.

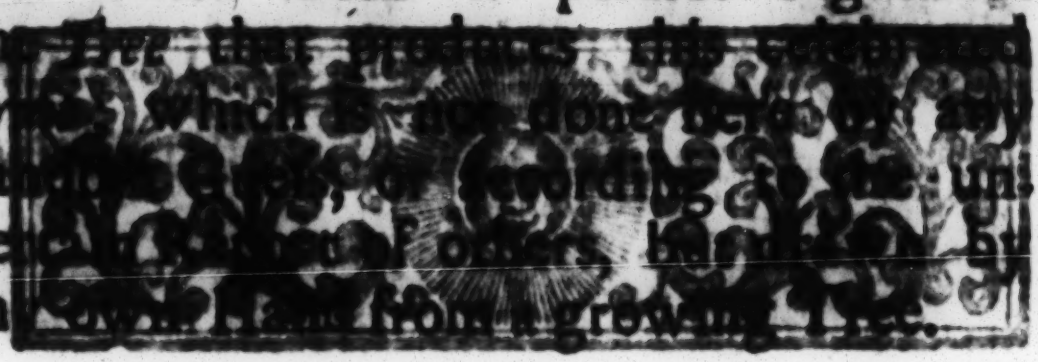
AN



AN Historical Account OF COFFEE,

COFFEE, of late Years, is grown so much in request throughout *England*, *Holland*, and other Parts of *Europe*, that I need lay little to recommend its History to the World: The general Use of it rather seems to command this Work, that by our having a more familiar Knowledge of it, we may relish it the better. And again, what yet prompts me further to this Undertaking, is the

Opportunity I have at this time to present the World with a perfect Figure of the *Tree* that produces this celebrated *Fruit*, which is not done here by any random Guess, or according to the uncertain Reckon of others, but drawn by my own Hand from a growing Tree.



AND that I may observe some sort of Method in the Prosecution of my Discourse, I shall, in the first place, give my Reader the Names and Descriptions of it, from the several Authors who have mentioned it; and then I shall offer a more exact Account, from my own Knowledge, of the *Plant*, *Flower*, and *Fruit*, for the better understanding of the aforesaid Figure: after which, I shall set down the Time and Manner of its first Appearance in *England*, with its Virtues and Uses. To which I [illegible] some necessary Observations relating to the Original Place of its Growth, and Manner of Trading for it; and conclude with some Remarks I have made of its Culture in the *Amsterdam* Garden.

JACOB COTOVICUS, in his Travels to *Jerusalem*, *Anno* 1598, mentions the *Coffee* to have been at that time a Drink

Drink much in uſe amongſt the *Turks*; and tells us, that ſome of the *Arabians* called it *Cabra*, and others *Bunu* and *Bunchi*, but gives us no Deſcription of the Plant. He is the firſt Author that I find to have mentioned this Liquor.

PROSPER ALPINUS, a Phyſician of *Venice*, in his Book of *Egyptian Plants*, makes mention of the *Tree*, and gives us an imperfect Cut of it. He tells us, that he firſt ſaw it in a Garden belonging to a Captain of the Janizaries at *Grand Cairo*, brought from *Arabia Felix*, and planted there as a great Rarity. It is, ſaith he, like the *Euonymus* or *Prickle-Timber*, but with Leaves thicker, harder, and greener. Of the Fruit (called *Buna*) the *Turks* and *Arabs* make a Decoction or Drink, which they uſe inſtead of Wine, and is called *Coava*.

PALUDAMUS, after him, mentions it by the Name of *Choava*; and *Rauwolfius* calls it *Chaube*: but neither of them do make any Remarks upon it, that are worthy to be communicated to my Reader; for theſe Authors writ near a hundred Years ſince, when *Coffee* was little known to the *Europeans*.

SANDYS, in his Travels through the *Turkish* Empire, met with this Drink at *Constantinople*: He says, "It was "sold in many publick Places there, "which he calls *Coffa-Houses*, where the "*Turks* sit chatting most of the Day, and "sip of a Drink called *Coffa*, in little "China Dishes, as hot as they can suf-"fer it; black as Soot, and tasting not "much unlike it." He believes it to be that black Broth, which was in use amongst the *Lacedemonians*.

PARKINSON, in his *Theatr. Botanic. pag.* 1622. gives us a very indifferent Figure of it, calling the Tree, *Arbor Bon*; and tells us, the *Fruit* is somewhat larger than a Hazel-Nut, pointed at the Extremities, and of a greyish Ash-Colour; that each Berry contains two white Seeds, which the *Turks* make Drink of, and is in great Esteem amongst them.

JOHN BAUHINE calls it *Bon* vel *Ban Arbor*.

CASPER BAUHINE describes it thus; *Eucaymo Similis Ægyptica fructu Baccis Lauri simili.*

MR.

MR. RAY, in his *Histor. Plantar. pag.* 1691. calls it *Coffee Bruton*, ex cujus *Fructu fit Potus*. He had not seen the *Plant*, but discourses largely on its Virtues, which I shall give an Account of in the proper Place.

MONSIEUR PONCETT, in his Voyage to *Æthiopia*, makes it a Native of that Country; it was, as he says, transplanted from thence to *Arabia Felix*, and at this time the *Æthiopians* cultivate it only as a Curiosity: he describes it to be like the *Myrtle* in its Leaves, but larger and tufted; the *Fruit* like a *Pistachio* Nut, green at first, and of a darker Colour when it is ripe: and this they call *Coffee*.

MANY others have mentioned the *Fruit* to be of a *Citron* Colour, and of a Greyish White: but it appears plain to me, they have never seen it in its Prosperity, as I have done; of which my Reader may be satisfied, when he compares such Accounts with the Description I shall give of it.

DR.

Dr. COMELIN, *Botanick* Professor at *Amsterdam*, in his Lectures on *Plants*, places this *Tree* among the *Jessamines*, and compares the Leaf to that of our common *Chestnut*; but as that Gentleman has not yet printed any Account of it, I shall not therefore attempt to publish the Name at large, which he has given it. He is undoubtedly in the right to class it with the *Jessamines*; but I rather join in Opinion with my learned Friend Mr. *Petiver*, that the Leaf is more like to that of the *Laurus Vulgaris*, or common *Bay*, but larger.

THUS having given a View of what has been mentioned by the several Authors concerning the Name and Description of this *Tree*, I shall proceed to describe it from the Knowledge I have of it.

IN the *Physick-Garden* of *Amsterdam* are two *Coffee-Trees* above seventeen foot high, which have been for some time in a bearing State, and have, at most Seasons, *Fruit* upon them; from one of these *Trees* I design'd the Figure prefix'd to this Treatise, which in every Point resembles

sembles the Branch I took it from, except only the Size, which ought to be one third part bigger to make it equal with the Life.

THE *Tree* is of very quick Growth, and naturally inclinable to shoot upright; 'tis reported that in its native Country it generally attains to the height of forty or fifty foot, although the Stem, in the thickest part, does not exceed five Inches in Diameter. The Leaves are compositе (or set in cross Pairs at their Joints) and not unlike those of the common *Bay*, but curl'd at the Edges, and inclinable to hang down. The Flowers put forth in Clusters at the Joints, towards the Extremities of the Branches; they make their first Appearance in *July*, and are in Figure, Size, and Colour the same with those of the common *Jessamine*, with the Addition only of five yellow *Apices*, which hang loosely on the Top of the Flower, and a Style which projects near half an Inch above it: their Smell is faint, and little worth our Notice.

ABOUT *October* these Trees have done blowing, and then the Green Fruit

appear,

appear, which hang on them till the following before they are ripe; they resemble at that time the Berries of the *Lauro-Cerasus*, or *Bay-Cherry*, and are much of the same Shape and Colour (*viz.* of a dark Red) but instead of a single Stone, these have two Kernels, which lye in the middle like the *Bay-berries* of the *Shops*.

THE *Fruit* being come to its Perfection, is gathered and prepared either for making Drink, or for propagating other Plants. For the first of these Uses they are spread on Mats, in the open Sun, to dry and harden, which requires some time to accomplish; they are afterwards rolled to and fro in rough Baskets to get off the Husks, and then toss'd in an airy Place to clean them. Being thus ordered, they are ready for the Roaster, who fits them for our Use.

MONSIEUR *BERNIER* tells us, that in the roasting of the Berries chiefly depends the Goodness of the Liquor; and affirms, that at *Grand Cairo*, (where there were above a thousand *Coffee-Houses*) there was but two Persons who rightly understood that Art.

I HAVE taken ſome pains to experience the beſt Method of roaſting it, and find none ſo good as by an Iron Veſſel made to turn on a Spit, and it may be roaſted before a clear Fire, or over a Charcoal Fire: and here every Berry has an equal ſhare of Heat; and alike it roaſted in a middle way, not overburnt. I would recommend therefore the roaſting of it to every particular Family in *England*, they being then moſt ſecure from having any damaged Berries, or any Art uſed to increaſe the Weight, which is very injurious to the Drinkers of Coffee. Moſt Perſons of Diſtinction in *Holland* roaſt their own Berries.

MONSIEUR *DU FOUR*, a Merchant of *Lyons*, in his Treatiſe of this Liquor, recommends to us, that the Decoction be prepared in *Earthen* or *Stone* Veſſels, as preferable to thoſe of *Tin*, *Copper*, or any other Metal; which (ſays he) take from it much of its Flavour and Goodneſs. And an ingenious Friend of mine obſerves, that Boiling of it evaporates too much the fine Spirits; for which reaſon he adviſes us to pour boiling Water upon the Powder, and let it

ſtand to infuſe four or five Minutes before the Fire: and this Method, in my Judgment, much exceeds the common way of preparing it.

SOME of the moſt curious Coffee-drinkers have informed me, that as ſoon as they have reduced the Berries to Powder, 'tis the beſt way to put the freſh-ground Coffee into the Coffee-Pot, which ſhould be either of Stone or Silver; and let it ſtand over the Fire a Minute or two, before they pour the Water upon it: Others, who have not the Opportunity of getting their Berries freſh roaſted, recommend the drying and warming them before the Fire, immediately before they grind them. And indeed both theſe ways I find contribute greatly to the good Flavour of the Liquor; but whether we prepare this Liquor by Decoction or Infuſion, it commonly remains thick and troubled for ſome Minutes after it is made, unleſs we pour into it a Spoonful or two of cold Water, which immediately precipitates the more heavy Parts to the bottom, and renders it clear enough for drinking. In travelling I have often found my Account in packing the Powder of freſh-roaſted Coffee in Bottles,

Bottles, which for more than twenty days has preſerved its Strength and Goodneſs; which I mention for the ſake of thoſe who have been ſo much uſed to drink Coffee in the Morning, that they have not their Health without it, or have been forced to take up with ill-taſted damaged Stuff in ſome Country Village. I am the more careful to make this Remark, becauſe I have ſometimes been a Sufferer on this Account, and I would advance, as much as poſſible, the Content of Mankind.

THE firſt Knowledge and Uſe of *Coffee* is not certainly known; but, according to *Baneſius*, it was diſcovered by mere Accident: He tells us, "It is the "common Tradition amongſt the *Eaſ-* "*tern* People, that a certain Keeper of "Camels or Goats in *Arabia Felix*, "complained to the Religious of a Mo- "naſtery in thoſe Parts, that his Herds, "twice or thrice a Week, not only kept "awake all Night long, but ſpent it in "friſking and dancing in an unuſual "manner. The Prior of the Monaſte- "ry, led by his Curioſity, and weigh- "ing the Matter, believed that this "muſt happen from the Food of theſe

" Creatures. Marking therefore dili-
" gently that very Night, in company
" with one of his Monks, the very Place
" where the Goats or Camels paſtured,
" when they danced; found there cer-
" tain Shrubs or Buſhes, on the Fruit of
" Berries, of which they fed. He re-
" ſolved to try the Virtues of theſe Ber-
" ries himſelf; thereupon boiling them
" in Water, and drinking thereof, he
" found, by Experience, it kept him a-
" wake in the Night. Hence it hap-
" pened that he enjoined thoſe of his
" Monaſtery the daily Uſe of it; for this
" procuring Watchfulneſs, made them
" more readily and ſurely attend their
" Devotions, which they were obliged
" to perform in the Night. When by
" this frequent uſe of it, they daily ex-
" perienced its Wholeſomneſs, and how
" effectually it conduced to the pre-
" ſerving them in perfect Health, the
" Drink grew in requeſt throughout
" the whole Kingdom; and, in progreſs
" of time, other Nations and Provinces
" of the *Eaſt* fell into the uſe of it *.

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* *See Diſcourſe on Coffee*, p. 4, 5.

THIS

THIS Story may very likely have given rise to that Opinion ſo generally receiv'd amongſt the *Italians*, That the Uſe of *Coffee* was firſt diſcover'd and brought out of *Aſia* into *Europe* by ſome *Fryers*.

THE ſame Author mentions, "That "ſome among the *Turks*, in a ſort of "Thankfulneſs to theſe Monks, have "ſett and peculiar daily Oriſons for "*Sciadly* and *Aidrus*, which they believe "are the Names of the Monks before "mention'd."

BUT it is a more receiv'd Opinion throughout the *Turkiſh Empire*, that an *Angel* taught the Uſe of this *Coffee-Drink* to a *Muſſelman*, or true Believer: however, of this we are certain, the Uſe of it was not known in *England*, till the Year 1657; at which time Mr. *Daniel Edwards*, a *Turkey*-Merchant, in his Return from *Smyrna* to *London*, brought over with him one *Paſqua Roſee*, a *Raguſean Greek*, who was uſed to prepare this Liquor for him every Morning: The Novelty of it drew ſo great Reſort to his Houſe, that he loſt all the Fore-part

of

of the Day by it; inſomuch that he thought it expedient to rid himſelf of this Trouble, by allowing his *Greek* Servant (in conjunction with his Son-in-law's *Coachman*) to make and ſell it publickly. They ſet up their *Coffee-Houſe* in *St. Michael's Alley* in *Cornhill*, which was the firſt in *London*. But ſome ſmall time after, theſe Partners fell out and parted; and the *Coachman* got leave to pitch a *Tent* in *St. Michael's* Church-yard, and there to ſell his *Coffee* in oppoſition to *Paſqua*, as appears by a Letter written at that time by a curious Gentleman, who lately communicated it to me.

AND thus was the Uſe of *Coffee* firſt introduced amongſt us. The Cheapneſs of it, with the Conveniencies in this Way of meeting, (being preferable to thoſe in Taverns and Ale-Houſes) ſoon increas'd its Drinkers; and other *Coffee-Houſes* were ſet up in moſt Parts of the Kingdom: ſo that, in a few Years, it did not only gain a general Eſteem with us, but alſo became one of the moſt valuable Commodities Imported by the *Eaſt-India* and *Turkey* Companies.

WE may here obſerve, That King *Charles* II. finding the daily Increaſe of *Coffee-Houſes*, and that at thoſe Places People were apt to talk too freely of the State, endeavour'd the ſuppreſſing of them: but the Judges being conſulted, they declared it could not be done by Law; and only ended in laying a Tax on them.

OF its Vertues; It is noted, That the *Arabs*, and others of the *Eaſtern* People, in the Summer-Seaſon, uſe only a Decoction made of the outſide Husks of this *Fruit*; and in the cooler Seaſons make uſe of the Kernels, eſteeming the firſt to be cooling, and the other to be of a hotter Nature. *Veſlingius* ſeems to be of their opinion, in his Notes on *Alpinus*, where he tells us, The Husk and Kernel of this *Berry* have different Qualities; the firſt he eſteems cold and dry, and the latter to be moderately warm: And this Aſſertion is likewiſe confirm'd to us, by *Peter de la Valle*.

Dr. *Lemery* of *Paris*, ſpeaking of *Coffee*, as it is in uſe amongſt the *Europeans*, tells us, It is of an excellent drying Quality, com-

comforts the Brain, and dries up Crudities in the Stomach. Mr. *Ray* mentions it to be of singular Use and Efficacy to such as are afflicted with Pains in the Head, *Vertigo*, *Lethargy*, and *Coughs*: It has a good Effect on *moist* and *cold Constitutions*; but on the other hand, he disallows the Use of it to such as are Paralytick, and likewise such as are troubled with *Melancholy Vapours*, or have *Hot Brains*.

OTHER Authors assert, it cures *Consumptions*, *Swooning Fits*, and the *Rickets*; and that it helps *Digestion*, rarefies the *Blood*, suppresses *Vapours*, gives Life and Gayety to the *Spirits*, prevents *Sleepiness* after eating, provokes *Urine* and the *Catamenia*. The *Arabian* Women drink this Liquor constantly in their Periodical Visits, and find a good Effect from it. It contracts the *Bowels*, and confirms the *Tone* of the Parts, being drank after Victuals, provided it be fresh made; for if it stands but two or three Hours, it loseth much of its Virtue. It is prevalent in such as have *Running-Humours*, *Sores*, or *King's-Evil*. It is an effectual Remedy against *Worms* in Children; so that if the Mother drinks frequently

quently of it when she is With-Child, the Infant will not be troubled with Worms, during its first Years. 'Tis allowed to be a strong *Antihypnotick*, greatly dissipating *sleepy Vapours*, and *Fumes of Wine*. 'Tis likewise useful to such as are afflicted with *Rheumatick* or *Gouty Humours*. The *Dutch* Physicians commend the Use of it in *Intermitting Fevers*, and hold it to be good against *Infection*; because of the great Refreshment it gives the nobler Parts of the Body, and its sudden Effect upon the Spirits, which are wonderfully recreated by it. And it is apparently the Opinion of all Physicians who have yet wrote concerning the Plague, That such Bodies whose Spirits are the most overcome by Fear, are the most subject to receive Infections. And again, That the Spirits must be refresh'd only by such Liquors, or Preparations, as will not promote Inflammations. And of this nature, *say they*, is Coffee, which by a right Use supports the vital Flame, and defends the Body from Pestilential Infection. And as such it is generally recommended, as a necessary Drink, at least twice a day; the first thing in a Morning, and at four in the Afternoon. Now whether the Hypo-

theſis of venomous Animalcula brought by the Air, or that of Aerial Atoms, poiſon'd and rendred unwholeſom, be the Cauſe of the Peſtilence, will be examin'd in another Work; but at preſent I ſhall only ſay, That moſt of the Phyſicians, of both Sects, preſcribe the ſame Methods of Prevention, and of Cure.

IT has been remark'd by ſeveral eminent Men, That in the Countries of the *Eaſt*, where this Liquor is drank plentifully, the Inhabitants of thoſe Parts are ſeldom or never troubled with the Stone, Gout, or Dropſy; which Diſtempers they imagine to be ſubdu'd by the powerful Virtue of this Decoction: but whether this Drink be proper for ſuch as are afflicted with the Stone, I ſhall leave to the Judgment of the Learned, after they have read the following Relation, which I had from a Gentleman of *Leyden*, and what I believe may be depended upon: A Perſon of that Univerſity prepared two Gallons of Coffee-Drink, after the rate of eight Ounces of Powder to a Gallon of Water, and drew a Spirit from it, and again diſtilled from

that

that Spirit another, which he ſet by in his Study, till he could find ſome Opportunity to try its Effects. About eight Months paſs'd before he had any Occaſion to make uſe of it, when, to his great Surprize, he found at the bottom of the Bottle a Cruſtaceous or Petrified Matter, ſo very hard, and ſo ſtrongly cemented together, that, notwithſtanding his great Skill in Chymiſtry, he was not able to diſſolve it. And this Caſe (I think) may well admit of farther Enquiry, and more eſpecially if we conſider the Volatile Spirits contain'd in Coffee to be one fourth part of the Weight of it, which appears by ſo much Loſs in the common Way of roaſting the Berries.

I SHALL now proceed to give an Account of the Country it comes from, with ſome Obſervations relating to the Mercantine Part.

THAT curious Gentleman, *Robert Balle* Eſq; furniſh'd me with the following Relation, as he had it from a Perſon that had been upon the Place, and ſeen it grow: Coffee, *ſays he*, is not known

to grow naturally in any Part of the World, but only in *Arabia Felix*, ſome few Days Journey Inland from *Moco*, in the Valleys of the *Great Mountains*, and near the City *Saana*, about twenty Degrees North-Latitude: The Prince of which, about eighty Years ſince, beat the *Turks* in a Battel near that Place, freed himſelf from their Yoke under which he was before, and made himſelf Independent as at this Day, permitting great Freedom of Trade to all Nations.

I SHALL here take occaſion to remark, wherein lies the Difference between what we call *Turkey* and *India Coffee*, and why the latter has not been eſteemed ſo good as that we receive from *Turkey*.

THE firſt of theſe is bought by the *Turks Merchants*, who go up into the Country where it grows, and there contract for the Fruit of Gardens, or ſo many Trees as they have occaſion for, (as our Fruit-mongers do for Cherries in *Kent*.) When it is gathered and prepared, as I have already mentioned, they bring it upon Camels down to *Juda*, a Port

Port at the bottom of the *Red-Sea* (which is the Port to *Grand Cairo*) to be tranſported to *Suez*; from thence by Land, about ſeventy Miles, to *Grand Cairo*, and ſo down the *Nile* to *Alexandria*, where it is ſhip'd off for *Aſia* or *Europe*.

THERE commonly comes thus every Year to *Egypt*, from ſixty to ſeventy thouſand Bales of *Coffee*; which may contain, one with the other, about three hundred weight each.

THE Baſhaw of *Cairo* ſets a Price upon it, according to its Abundance or Scarcity, and the People there make uſe of it as Money in the Market, counting ſo many Berries to an * Aſper, in proportion to the Value or Price ſettled by the Baſhaw.

BUT that Sort, which we have under the Character of *India Coffee*, is bought at *Bettelfukere*, where the *Engliſh*, *Dutch*, and *French*, of late Years, ſend up Factors to buy the ſaid Commodity,

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* *A ſmall* Turkiſh *Coin, worth about three Farthings.*

and

and bring it on Camels to *Mocco*, from whence it is ſhipped for *Europe*. By which means (although it is obliged to paſs the Line twice) what we now have that way is little inferiour to *Turkey*; which was formerly the Refuſe, or what the *Turks* left at *Bettlefukere*.

THE immenſe Quantity of this Fruit, which is yearly exported from this one Country to other Parts of the World, is almoſt incredible; which, as we are informed, is computed to be about a Million of Buſhels, one Year with another: and although it may ſeem unreaſonable to believe, that this Country alone ſhould produce it in ſo great abundance, (conſidering how ſmall a Quantity can be gathered from each ſingle Tree) yet with as much Surprize we may admire how it is poſſible, that even the Number of Buſhels I have mentioned ſhould be ſufficient to anſwer the vaſt Demand for it; ſince it is certain, that beſides the general Eſteem it has gained all over *Europe*, it is not leſs requeſted throughout *Africa* and *Aſia*, to their utmoſt Bounds.

HENCE

HENCE we may reasonably conjecture what vaſt Riches muſt be amaſſed by theſe *Arabs*, ſeeing they are the Proprietors of this Commodity, and thereby command ſo great a Part of the Wealth of the moſt opulent Countries. This part of *Arabia Felix* is truly (as Mr. Ray obſerves) , and merits the moſt happy Name for its Fertility in rich Produce. I admire, continues that Author, how ſo great a Treaſure has remained ſo long peculiar to one Country, and that neither the Envy nor Avarice of its Neighbours have tempted them to ſhare in this great Advantage! But ſo prudent are its Maſters, that on no account will they ſuffer either Plant or Seed of it to come alive out of their Dominions; taking great care to deſtroy the germinative Faculty of thoſe Berries they ſend abroad, and inflicting the moſt ſevere Puniſhments on ſuch as ſhall attempt the Tranſportation of any Plants of it.

BUT notwithſtanding this their extraordinary Care and Caution to preſerve this Plant peculiar to themſelves, the *Hollanders*,

Hollanders, ſome Years ago, found means to furniſh themſelves with it, and have made a Plantation of it about *Batavia*, in the Iſland of *Java*, which has already produced ſome Tuns of Fruit. From this Plantation they have lately brought two Trees to *Amſterdam*, which, by the Skill of their ingenious Gardiner, flouriſh and bear Fruit in ſuch Perfection, that ſeveral hundred Plants have been raiſed there from Seeds, ripened at that Place; and which, from time to time, they tranſmit to *Surinam*, and ſuch Places in the *Weſt-Indies* as are in their poſſeſſion.

THE Heer *Gerbrand Pancraſs*, Commiſſary of the Garden, and *Preſident* of the City of *Amſterdam*, did me the Honour to accommodate me with this great Curioſity, which I ſent into *England*, and intruſted to the care of Mr. *Thomas Fairchild*, a moſt accurate Gardiner at *Hoxton*.

AND ſince it has now found its way to *England*, it may be neceſſary to offer ſome proper Directions for its Culture, agreeable with the Method obſerved in the *Amſterdam* Garden.

WHEN

WHEN we have an Opportunity to propagate theſe Trees from the Berries, we muſt, immediately after they are gathered, carefully take off the outſide Huſk, and ſeparate the two Seeds which are found in each; and ſet them an Inch deep in Pots of fine Earth, which are already warm in a Bed prepared with Horſe-litter; keeping the Glaſſes cloſe covered for ſix Weeks, and often ſprinkling them with Water. From this way of Management we may expect them to come up in leſs than two Months time after Sowing. And then, for their further Improvement, you are only to remark, they love Warmth, little Air, a light ſandy Earth, and much Water. And this laſt Hint anſwers to an Obſervation of that Great Naturaliſt Sir *Hans Sloane*; where he tells us, that the *Arabians* cut artificial Channels from the Rivers, on purpoſe to nouriſh theſe Plants. See *Philoſophical Tranſactions*, *Numb.* 208. *pag.* 64.

THESE Rules being well obſerved, we may expect them to bear Fruit in five Years time from the putting in of the Seed; but in a hotter Clime,

such as *South-Carolina*, or in the *Caribbee-Islands*, much sooner.

IF the Plague should ever come into *England* (which God forbid) I recommend to every Person, when they walk out, that they put in their Mouth a little Piece of Myrrh, as an excellent Preservative from receiving any Infection; which I shall treat of more largely in another Work.

FINIS.

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